IF YOU ASK FORBES, OUR STARS ARE ALIGNED

CUSTOMIZE YOUR GROUP’S TRIP WITH MUSTANGS AND MORE

FOR NATURE SERVED ON A SILVER PLATTER, GO GLAMPING

THE ISLAND LODGE: A PRIVATE, ONE-OF-A-KIND GEM
At Paws Up, we think that details are the stuff of magic. It’s those very details, the ones that often seem insignificant or unimportant, that add up to create truly unforgettable experiences. It’s what drives us every day at The Resort at Paws Up. Like you, exceeding expectations is our standard operating procedure.

Of course, our stunning surroundings make a strong case on their own, and while it’s virtually impossible to count the stars in a perfect starry Montana night, there are four stars in particular that we’re especially proud to call our own—our Forbes Four Stars. The industry standard for measuring quality, Forbes Travel Guide’s anonymous inspections ensure authentic and trustworthy ratings. We’re proud that our staff’s dedication to excellence has been recognized by Forbes and are honored to be counted in such esteemed company.

So, whether you’re planning a well-deserved reward for top producers or corralling the crew for brainstorming and bonding, you can rest assured that you’ve selected the perfect partner for your event, incentive or retreat.

Steve Hurst
Managing Director
The Resort at Paws Up

“A Note from Our Managing Director

Groups are welcomed with Montana-sized open arms—Paws Up blends jaw-dropping scenery, world-class cuisine, luxe accommodations and endless outdoor adventure in ways you can’t experience anywhere else.”

—Laura Crugnale
Director of Group Sales
The Resort at Paws Up
Every business has its own unique culture. And every corporate retreat offers its own unique opportunity. If rewarding your top performers is at the core of your objectives, Paws Up—with more activities than any other resort in North America—can provide a breathtaking backdrop for a wide array of outdoor adventures. Because The Resort offers something for everyone, no two corporate retreats look the same.

But if you’d like your group getaway to accomplish a particular goal, that’s where our sales team truly shines. Creating customized experiences for your attendees “is the coolest part of my job,” says National Sales Manager Samantha Lange.

Just take one example. To improve your team’s leadership and communication skills, we can develop a laser-focused demonstration with our wild mustangs. Using our newest activity, Horsepower: Where Mustangs and Mindfulness Coexist, we can bring your group face-to-face with these beautiful animals.

Watching our Equestrian Manager Jackie Kecskes gentle these horses, your team will experience a one-of-a-kind lesson in how to harness unbridled strength and how to change the behavior of an untamed spirit. Attendees will hear how she inflects her voice and see how she uses subtle changes in her body language. And they’ll come away with a new understanding of how individual actions affect others.

It’s also an example of the lengths we’ll go to make magic for your group. As Lange puts it, “We’re not constrained by the activities listed on our website. It’s really a conversation about what you want your group to do, and we’re open to exploring ideas and creating new activities.”

Every business has its own unique culture. And every corporate retreat offers its own unique opportunity. If rewarding your top performers is at the core of your objectives, Paws Up—with more activities than any other resort in North America—can provide a breathtaking backdrop for a wide array of outdoor adventures. Because The Resort offers something for everyone, no two corporate retreats look the same.

But if you’d like your group getaway to accomplish a particular goal, that’s where our sales team truly shines. Creating customized experiences for your attendees “is the coolest part of my job,” says National Sales Manager Samantha Lange.

Just take one example. To improve your team’s leadership and communication skills, we can develop a laser-focused demonstration with our wild mustangs. Using our newest activity, Horsepower: Where Mustangs and Mindfulness Coexist, we can bring your group face-to-face with these beautiful animals.

Watching our Equestrian Manager Jackie Kecskes gentle these horses, your team will experience a one-of-a-kind lesson in how to harness unbridled strength and how to change the behavior of an untamed spirit. Attendees will hear how she inflects her voice and see how she uses subtle changes in her body language. And they’ll come away with a new understanding of how individual actions affect others.

It’s also an example of the lengths we’ll go to make magic for your group. As Lange puts it, “We’re not constrained by the activities listed on our website. It’s really a conversation about what you want your group to do, and we’re open to exploring ideas and creating new activities.”

SO MUCH A D V E N T U R E, ALL IN ONE AMAZING PLACE

From the moment you turn onto the unpaved road, you know you’re in a truly special place. The scenery alone takes you aback.

Situated on land once explored by Meriwether Lewis, The Resort at Paws Up encompasses a genuine working cattle ranch, a 10-mile stretch of the fabled Blackfoot River and more than 100 miles of pristine, pine-forested trails. Once the awe settles in, you realize this big outdoors is also filled with potential—70+ authentic Western adventures await. And none of them requires your group to go off-site.

Is there a better way to challenge your team than by having them drive 60 Corriente cows from one pasture to another? Not really. Is there a better way to reward top performers than with a daylong equestrian excursion on the Frontiersman Ride? Highly doubtful.

The adventure continues on foot, in the water and on wobbly ropes strung high in the trees. Whether it’s fishing for hungry trout on the legendary Blackfoot River, conquering the Sky Line Aerial Adventure Park or soaring over grizzly bears in a hot air balloon, groups have all sorts of bucket-list-worthy activities to choose from. They also find plenty of ways to relax, like getting a hot-stone massage here at Spa Town®.

Man alone could not have invented this much variety all in one place. But with a little hard work and a whole lot of love, it’s all here, waiting for your group to discover.
~ Day 1 ~
Upon arrival, you’ll instantly feel at home, but just in case, your group will get a nice, warm welcome reception. It’s a fun way to get in the ranch spirit before heading indoors to Pomp, our fine-dining restaurant. Executive Chef Sunny Jin’s elevated farm-to-table cuisine isn’t the only hit; you’ll be entertained with live music, too. Afterward, gather ‘round the bonfire to learn firsthand from our s’moreologist as you watch the night sky light up with fireworks.

~ Day 2 ~
Early risers may greet the day with sun salutations and smoothies, while later risers can dine at their leisure in Trough. The morning’s activity choices include cattle drives, ATV tours, guided fly-fishing or rappelling. Colleagues will have tales to tell at lunch, followed by an afternoon of relaxation. Happy hour on the ranch means sipping spirits and shopping—for custom-branded cowboy boots, naturally. They’ll be perfect for tonight’s chuck wagon dinner, where Montana-style live-fire cooking takes center stage, along with hatchet-throwing and cowboy poetry on the banks of the Blackfoot River.

~ Day 3 ~
After breakfast, it’s time to get down to business, but when you’re brainstorming in the Bull Barn, work seems a lot more like play. Keep the momentum going with a working lunch, then break for spa treatments, hiking or quiet downtime. Forge bonds as you and your colleagues conquer a fear of heights at the Sky Line Aerial Adventure Park or channel your competitive spirit for a sporting clays tournament. Tonight, it’s all about living the American West dream, so dress in your cowboy best for dinner and dancing in the historic Bull Barn. You’ll be two-stepping in no time.

~ Day 4 ~
Eat up! It’s a big day. Breakfast is followed by Horsepower: Where Mustangs and Mindfulness Coexist, a one-of-a-kind Resort demonstration. You’ll watch as Equestrian Manager Jackie Kecskes gentles one of our rescued mustangs. It’s an awe-inspiring experience that will leave you with some surprising new leadership skills. Compare notes over lunch, served in the equine-elegant Saddle Club Tack Room. Then head over to the Island Lodge at Salmon Lake for water sports followed by tonight’s farewell reception. From lake cruises and craft beer tasting to a sunset dinner on the Lodge’s wraparound porch, our private island completes your Paws Up stay.

~ Day 5 ~
Last night’s fun may have you wanting to sleep in, but you won’t want to miss your final chance to ply the waters of the Blackfoot in a canoe, race go-karts or meander through Garnet Ghost Town on a mountain bike before grabbing a hearty lunch and saying goodbye.

Regroup on the Ranch
Productivity—Paws Up-Style

In our rush-rush world, four uninterrupted days present a gold mine of opportunities, so treasure it with a Paws Up corporate retreat or incentive package. Go ahead and raft the Blackfoot River, rappel down Lookout Rock or gather around the bonfire. Here, there’s time for work and plenty of play.
When Paws Up Executive Chef Sunny Jin was cooking at the top restaurant in the world, El Bulli in Catalonia, Spain, he was over 5,000 miles from Montana. But his culinary philosophy brought him right to our door. Here, cooking locally and sustainably means discovering natural wonders all around the expansive wilderness of The Resort. Whether incorporating huckleberries or wild nettle, morel mushrooms or juniper berries, rose hips or Douglas fir tips, cuisine here emphasizes fresh, foraged, local and seasonal. Add the finest beef, bison, lamb and elk from local ranches, and you have the ingredients for truly authentic Western cuisine.

Always ready to pair just the right wines with Jin’s dishes—from a burgeoning wine cellar exceeding 400+ exceptional labels and vintages—Sommelier Kyle Riggs can also pull together a whiskey tasting from Montana’s top distillers. All in all, the Paws Up group culinary experience, much like the land itself, is something to behold.

CHILLED ASPARAGUS SALAD WITH MORELS, GARDEN RADISHES and SAFFRON CREAM

Makes 4 to 6 servings

- Radishes -
Ingredients for Radishes:
1 bunch fresh radishes with tops
Olive oil
Sea salt
Champagne vinegar
Wash the radishes under cold water; drain. Slice off the green tops and place in a bowl. Slice the radish to your desired thickness and place in the same bowl with the tops. Season to taste with olive oil, salt and champagne vinegar.

- Morels -
Ingredients for Morels:
1 tablespoon canola oil
1 tablespoon butter
1 pound fresh morels
Kosher salt and freshly cracked pepper
1 teaspoon finely minced shallots
1 teaspoon finely minced fresh parsley
Champagne vinegar
Heat oil and butter in a medium-sized sauté pan. Add morels; sauté about 2 minutes or until cooked. Season with salt and pepper to taste. Add shallots, parsley and champagne vinegar to finish. The morels will lose moisture and fall flat quickly once cooked, so it’s important to serve immediately.

- Asparagus -
Ingredients for Asparagus:
1 bunch asparagus, trimmed
Sea salt
Champagne vinegar
Bring a large pot of water to boil over high heat. Add enough salt to the water to make it taste like the sea. Add asparagus and blanch 2 minutes or until tender. Remove asparagus and shock it in an ice bath immediately to stop further cooking. Remove and pat dry. Slice into smaller pieces and season with sea salt and champagne vinegar to taste.

- Saffron Cream -
Ingredients for Saffron Cream:
1 pint heavy cream
1 pinch saffron threads
Kosher salt and freshly cracked pepper
Lemon juice
Pour the cream and saffron into a medium-sized saucepan and cook over low heat until the mixture is reduced about half in volume. Strain and chill immediately over ice. Once cooled, adjust the seasonings with salt, pepper and lemon juice.

To Assemble:
Create a small bed of the radish greens on a serving plate. Scatter the morels, asparagus and radishes over the top. Pour saffron cream into individual ramekins and serve alongside the salad.
En suite bathrooms with spa-style showers and heated floors. Distinctive décor with a Western flair. Butlers who attend to your every need. This is glamping at The Resort at Paws Up.

“Everyone wants to go glamping now, but we were the first ones to do it in the United States, and we do it best,” says Director of Group Sales Laura Crugnale. In fact, Paws Up even coined the term, a portmanteau of the words “glamorous” and “camping.”

Imagine making s’mores around the fire pit, then drifting off to sleep to the sound of the Blackfoot River. Watch the sun rise from an Adirondack chair with a mug of coffee in hand. It’s an intimate experience, with just six tents in each of the six camps. Paws Up’s owners “handpicked their favorite sites and the locations are so beautiful, you won’t want to ever leave,” says Crugnale. While each site feels very secluded, they are all within walking distance of each other.

Despite the glamorous trappings and the astounding views, glamping is so much more than just a beautifully designed tent with a front-row seat to nature; it’s about the opportunity to create bonds that you’d never have if you were down the hall in a hotel room from each other. “It’s one of the most memorable experiences you can get,” Crugnale adds.
Snow-capped peaks tower in the distance, and golden pastures—a playground for galloping horses—stretch as far as the eye can see. The Resort at Paws Up frames some of the most majestic Montana landscapes you’ll find anywhere in the lower 48. It’s iconic: the American West at its best. So be sure to pack your cowboy boots—but don’t forget your flip-flops.

Just 15 minutes from The Resort lies a private island lapped by the gentle waves of glacial waters. It’s a quick but scenic drive to the dock, where you’ll step aboard a pontoon boat to arrive at Paws Up’s Island Lodge at Salmon Lake. Once there, you can indulge your inner child with a wide assortment of water sports, including canoeing, fishing, kayaking, sailing and speedboat rides, before settling in for a gourmet meal on the wraparound deck.

“Sunset dinners set to live music, live-fire cooking demonstrations, karaoke competitions—our Lodge is a blank canvas and so different than anything else on property,” says National Sales Manager Samantha Lange.

For groups looking to outdo anything they’ve ever experienced before, the Island Lodge at Salmon Lake is a stunning highlight in a week full of adventures. After all, where else can you find an authentic ranch experience and a lake resort all in one?

NOTE: The Lodge does not currently accommodate overnight stays and is open seasonally from May through September.
CLIFF BOLTZ | Resort Manager

A true innovator when it comes to injecting authenticity into group events, Cliff Boltz ensures your group experience is elevated to a level rarely seen. His work ethic and management style inspire the Paws Up staff to do their very best, and that inspiration can be felt in the way your attendees are served throughout The Resort.

LAURA CRUGNALE | Director of Group Sales

Providing the vision for group events from incentive offers to team-building retreats, Laura Crugnale’s deep affinity for The Resort at Paws Up shines through. No stranger to group planning in the West—she opened the Allison Inn & Spa in Oregon and served as California’s Preferred Hotel Group’s Director of Group Events—Crugnale now espouses all things Montana.

SAMANTHA M. LANGE | National Sales Manager

Paws Up’s go-to person for anything group-related, Samantha Lange is quick to assist with planning incentive trips, corporate retreats and off-site meetings. A native Montanan, Lange grew up surrounded by the very things that make Paws Up such an authentic place—big skies, cowboy lore and plenty of horses. If she’s not her office, you may find her on the Blackfoot River.

CHEF SUNNY JIN | Executive Chef

After earning his culinary stripes at Catalonia’s El Bulli and Napa’s French Laundry, Chef Sunny Jin mastered the art of customizing group menus while in Oregon wine country at the Allison Inn & Spa’s Jory restaurant. Now crafting five-star Paws Up feasts that are as inspiring as the scenery, and just as varied, Jin loves to create unique menus for groups of all sizes.

KYLE RIGGS | Sommelier

Rapidly rising to the challenge of building a world-class wine collection for Paws Up, Kyle Riggs has chosen the very best of Napa Valley, Willamette Valley, the Bordeaux region and many other global appellations. He’s also adept at pulling together whiskey tastings, regional brews and award-winning vodkas from local distillers.

YOUR PAWS UP TEAM

Samantha Lange of Group Sales, Laura Crugnale of the Resort, Cliff Boltz of the management team, and other top-tier professionals work together to ensure that your group experience is always elevated.

LAURA CRUGNALE | Director of Group Sales

Providing the vision for group events from incentive offers to team-building retreats, Laura Crugnale’s deep affinity for The Resort at Paws Up shines through. No stranger to group planning in the West—she opened the Allison Inn & Spa in Oregon and served as California’s Preferred Hotel Group’s Director of Group Events—Crugnale now espouses all things Montana.

SAMANTHA M. LANGE | National Sales Manager

Paws Up’s go-to person for anything group-related, Samantha Lange is quick to assist with planning incentive trips, corporate retreats and off-site meetings. A native Montanan, Lange grew up surrounded by the very things that make Paws Up such an authentic place—big skies, cowboy lore and plenty of horses. If she’s not her office, you may find her on the Blackfoot River.

CHEF SUNNY JIN | Executive Chef

After earning his culinary stripes at Catalonia’s El Bulli and Napa’s French Laundry, Chef Sunny Jin mastered the art of customizing group menus while in Oregon wine country at the Allison Inn & Spa’s Jory restaurant. Now crafting five-star Paws Up feasts that are as inspiring as the scenery, and just as varied, Jin loves to create unique menus for groups of all sizes.

KYLE RIGGS | Sommelier

Rapidly rising to the challenge of building a world-class wine collection for Paws Up, Kyle Riggs has chosen the very best of Napa Valley, Willamette Valley, the Bordeaux region and many other global appellations. He’s also adept at pulling together whiskey tastings, regional brews and award-winning vodkas from local distillers.

YOUR PAWS UP TEAM

Samantha Lange of Group Sales, Laura Crugnale of the Resort, Cliff Boltz of the management team, and other top-tier professionals work together to ensure that your group experience is always elevated.

HEATHER VIERA | Reservations and Revenue Manager

Always on hand behind the scenes checking pattern dates to help fit groups into luxury accommodations, as well as working to secure you the best rates possible, Heather Viera knows the data inside and out. Her love of Montana and her dedication to guest happiness are evident with every phone call.
Bring your group to

The Resort at Paws Up

for unique venues,

“now that’s something new”

itineraries and a level of service

that’s off the chart.

Every chart.

To start planning now, contact Samantha Lange at slange@pawsup.com.